



MENU

BEVERAGES

POMEGRANATE SPRITZ \$10
*sparkling brut, cocchi teatro,
CSG grenadine, orange*

CHAMPAGNE COCKTAIL \$9
*Storied Goods rose sugar cube,
cherry bitters, sparkling rose*

MIMOSA \$8
orange or grapefruit

ALMARE SPRITZ \$8
*botanical and fruit flavors. orange
peel*

SOM + SODA (n/a) \$5
berry shrub, club soda, lime

KIDS

CSG PB&J \$5
*Whole wheat, peanut butter, seasonal jam
add apple \$1 | add bacon \$2*

GRIDDLED CHEESE \$10
*Sourdough, pepperjack, cheddar,
caramelized onion, whole grain mustard*

PIMENTO SANDWICH \$10
*Sourdough, pimento cheese, b&b pickles
add bacon \$2*

UPGRADES & SIDES

add fried egg \$1
add smokey bacon \$2
add kimchi \$2
add pickled peppers \$1

side cheesy grits \$4
side smokey bacon \$4
side biscuit & jam \$3
side pimento \$2

BREADCRAFT SEASONAL SCONE \$6
whipped honey butter, strawberry jam

TOMATO BISQUE \$5 cup/\$8 bowl
tomato, olive oil, crouton crumble, scallion

BRUNCH SALAD \$8 half/\$12 whole
*fresh strawberry, pickled fennel, feta cheese,
shaved radish, bacon lardons, toasted pistachio,
lemon tahini vinaigrette*

SMOKED SALMON TARTINE \$14
*sourdough, smoked salmon, everything cream cheese,
pickled onion, hard boiled egg, scallion*

MATTY PATTY SINGLE \$12 /DOUBLE \$15
*beef burger, American cheese, smoked onion,
b&b pickles, 1000 island, shredded lettuce, sesame bun*

BUTTERMILK BISCUIT SANDWICH \$11
*buffalo fried chicken, VA maple, buttermilk ranch,
b&b pickles*

CROQUE MADAME \$14
*smoked ham, swiss cheese, lusty monk mustard, fried egg,
bechamel sauce, sourdough*

VEGGIE GRIT BOWL \$14
*yellow corn grits, cremini mushrooms, english peas,
roasted broccoli, brown butter, fried egg, chili crunch*

KIDDO MEAL \$12
*scrambled cheesy eggs, smokey bacon, crispy potatoes,
sourdough toast*

CRISPY FRIED POTATOES \$5
yukon gold potatoes, comeback sauce

LOADED FRIED POTATOES \$10
yukon gold potatoes, smokey bacon, sour cream, scallion